Amendments to the claims

This listing of claims will replace all prior versions and listings of claims in the application.

Listing of claims

1. (currently amended) A method for selectively and sequentially extracting at least two catechins from a plant product that comprises:

   a) submitting said plant product to a first brew at a first brew temperature of between 20°C and 65°C and for a sufficient period of time to allow extraction of most of at least one first catechin;

   b) collecting the plant product as treated in step a); and

   c) submitting the plant product collected in step b) to a second brew ~~to~~ at a second brew temperature of between 65°C and 90°C and for a sufficient period of time to allow extraction of at least one second catechin.

2. (original) The method of claim 1, wherein said plant product is tea leaf.

3. (original) The method of claim 2, wherein said tea leaf is white tea leaf or green tea leaf.

4. (currently amended) The method of claim 1, wherein said first catechin is epigallocatechin ~~(EGC)~~.

5. (currently amended) The method of claim 1, wherein said second catechin is epigallocatechin gallate ~~(EGCG)~~.

6. (cancelled)

7. (cancelled)

8. (cancelled)

9. (cancelled)

10. (original) The method of claim 1, wherein said brews are performed in an aqueous solution.

11. (original) The method of claim 10, wherein said aqueous solution consists of water.

12. (new) The method of claim 1, wherein the sufficient period of time of step a) is of between 5 and 80 minutes, and wherein the sufficient period of time of step c) is of between 5 and 80 minutes.

13. (new) The method of claim 1, wherein the submitting of the sufficient period of time of step a) is of 10 minutes, and wherein the sufficient period of time of step c) is of 10 minutes.

14. (new) A method for obtaining a fraction enriched in epigallocatechin from a plant product, said method comprising the steps of:

a) submitting said plant product to a brew at a brew temperature of between 20°C and 65°C for a period of between 5 and 80 minutes, thereby extracting epigallocatechin from said plant product into a fraction enriched in epigallocatechin;

b) collecting the fraction enriched in epigallocatechin from step a).

15. (new) A method for obtaining a fraction enriched in epigallocatechin gallate from a plant product, said method comprising the steps of:

a) submitting said plant product to a brew at a brew temperature of between 20°C and 65°C for a period of between 5 and 80 minutes, thereby extracting epigallocatechin from said plant product into a first fraction enriched in epigallocatechin;

b) discarding the first fraction enriched in epigallocatechin from step a) and collecting the plant product as treated in step a);

c) submitting the plant product collected in step b) to a second brew at a second brew temperature of between 65°C and 90°C for a period of between 5 and 80 minutes, thereby extracting epigallocatechin gallate from said plant product into a second fraction enriched in epigallocatechin gallate; and

d) collecting the second fraction enriched in epigallocatechin gallate from step c).

16. (new) A method for obtaining a first fraction enriched in epigallocatechin and a second fraction enriched in epigallocatechin gallate from a plant product, said method comprising the steps of:

a) submitting said plant product to a brew at a brew temperature of between 20°C and 65°C for a period of between 5 and 80 minutes, thereby extracting epigallocatechin from said plant product into a first fraction enriched in epigallocatechin;

b) collecting the first fraction enriched in epigallocatechin from step a) and collecting the plant product as treated in step a);

c) submitting the plant product collected in step b) to a second brew at a second brew temperature of between 65°C and 90°C for a period of

between 5 and 80 minutes, thereby extracting epigallocatechin gallate from said plant product into a second fraction enriched in epigallocatechin gallate; and

d) collecting the second fraction enriched in epigallocatechin gallate from step c).